Have you ever wondered how different cheeses are formed? How does the milk from different cows affect the taste, color, and texture of cheese? At Cabot Creamery, we take pride in producing high-quality dairy products from our farm to distribution. The key to making delicious, creamy cheeses depends on several factors, including the region and season where the dairies are located, the cows’ diet, and the type of cow breeds. Here’s a breakdown of the cheese-making process and how the different breeds of cows affect cheese-making:

**COW BREEDS PROFILE**

<table>
<thead>
<tr>
<th>Breed</th>
<th>Origin</th>
<th>Colostrum Production</th>
<th>Milk Production</th>
<th>Butterfat</th>
<th>Protein</th>
<th>Additional Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jersey</td>
<td>New Jersey</td>
<td>High</td>
<td>High</td>
<td>High</td>
<td>High</td>
<td>Often used in cheese-making</td>
</tr>
<tr>
<td>Holstein</td>
<td>Wisconsin</td>
<td>Low</td>
<td>High</td>
<td>Low</td>
<td>High</td>
<td>Common in commercial dairy</td>
</tr>
</tbody>
</table>

**THE CHEESE MAKING PROCESS**

1. **Cow’s Milk:** When cows are milked, the milk is collected and transported to the cheese-making facility.
2. **Heating:** The milk is heated to pasteurize it and to concentrate the flavors.
3. **Adding Enzymes:** Enzymes are added to the milk to help with the coagulation process.
4. **Coagulation:** The milk is heated further to form a curd, which is then cut and allowed to incubate.
5. **Draining:** The curd is drained of whey, and the cheese is shaped and aged.

**WHO NURTURES THE COWS?**

- **Dairy Farmers:** They care for the cows and provide them with a nutritious diet.
- **Alpaca Farmers:** They raise alpacas for their fibers, which are used in the cheese-making process.

**HIGHEST MILK PRODUCTION + MORE CHEESE**

- **New Mexico:** Known for its high altitude and dry climate, which is ideal for dairy farming.

**RE U S E P R O D U C T I O N**

- **Whey:** Used in cheese-making and also in the production of yogurt and other dairy products.
- **Skim Milk:** Used in the production of ice cream and other dairy products.

- **BUTTERMILK:** Used in baking and cooking.

**RE U S E P R O D U C T I O N**

- **Ghee:** Used in cooking and also as a flavoring agent.

**Dairy Farmers’ Role:** Dairy farmers are crucial in the production of quality cheese. They ensure the cows are healthy and well-cared for, which affects the quality of the milk and, in turn, the cheese. Additionally, dairy farmers play a role in promoting sustainability and ethical farming practices.

**Milk Production:**

- **Per Cow:** Jersey cows typically produce more milk per cow compared to Holstein cows.

**ECONOMICAL:**

- **Cost:** Dairy farming can be economical if done on a large scale and with efficient management practices.

**What Makes the Difference?**

- **Cow Breeds:** Different cow breeds can affect the taste, color, and texture of cheese.

**Cheese Quality:**

- **Quality:** Cheese quality can be affected by the breed of cow, the diet, and the region where the cheese is made.